

here it is, as enjoyable a place as you'd want to find. They have recently expanded their space and added a pleasant, large new dining room, and the menu, too, has been expanded.

Still available are the terrific fries and the area's best burgers: thick and juicy with a choice of sixteen different toppings from sauteed mushrooms to crumbled bleu cheese. The enormous list of imported beers continues to grow. There is now a selection of hors d'oeuvres (mushrooms stuffed with pistachio butter and cherry tomatoes stuffed with guacamole, among others), a choice of salads and soups, and a number of the most seductive desserts known to man. Another recent innovation has been the special monthly fixed-price dinners, five or six courses ranging in price from \$12 to \$20. The theme of these international dinners changes constantly; one month a paella might be featured, another month it's fried chicken and barbecued spareribs.

305 Northwest Gilman Boulevard, at Gilman Village, Issaquah

Daily, 11-8; Friday-Sunday, 11-9

Reservations for larger parties: 392-1209

Moderate

Beer and wine

No credit cards

Jake O'Shaughnessey's ☆ ☆

No restaurant in Seattle has been more carefully thought out. The Irish decor is carefully stated. The bar is just noisy enough and irresistibly appetizing as you gaze on the high wall display of every brand of booze the state carries. The help, all virginal in terms of restaurant experience, is enthusiastic and too well coached. The specially made sourdough bread is kept warm by a concealed hot marble chip in the basket, while the chilled salad comes with an icy fork, no less. Yet, despite all the painstaking care, the place is wonderful fun and invariably good.

The food is splendid, thanks to the care in preparation and the limited menu. Best is the saloon beef, reviving a pioneer method of roasting beef in a thick crust of roasting salts at a very low temperature for seven hours. It emerges moist and flavorful, warm even to the pinkiest, rarest center; and it comes with the expected extra touch—freshly grated horseradish. A close contender is the

alder-roasted fresh salmon, a filet cool-smoked to a delicate fragrance over alder for hours, then microwaved for a few seconds before being served moist and hot. The beef and fish stews are less good.

Any stay at Jake's should include plenty of time in the bar; indeed, the annoying no-reservations policy cannily assures you'll be in there. Among its remarkable features are about thirty single-malt Scotches—you can rarely find a single one of these treasures in any other bar—and a line of the world's premier Cognac, Regnaud, starting with a snifter of VSEP that will put all other Cognacs you've had to shame.

100 Mercer Street, in the Hansen Baking Company complex, Seattle
Monday-Saturday, 5-11; Sunday, 5-10

No reservations: 285-1898

Moderate

Full Bar

Credit cards: AE, MC, V

Brasserie Pittsbourg ☆ ☆

This is a faithful conversion of an old Seattle soup kitchen into a Parisian brasserie, complete with white tile floors, a pressed-tin ceiling, art-gallery posters, butcher paper on the tables, bursts of flowers, and magnificent copperware scattered about. It is also the small social gathering place a brasserie should be.

For lunch, you stand in a slow line passing in front of the steam tables, where you are offered the day's omelet or two other items like veal shanks, hamburgers with bearnaise sauce, tongue with a pickle sauce, or chicken breasts in a wine sauce. Accompanying vegetables are mushy but fresh, the salad is very good, and the soups are thickened chicken broth with fresh vegetables. No one seems to care too much about the repetitiousness and the modesty of these lunches, since lunch at the Brasserie is a social institution where aspiring young lawyers, government workers, writers, and architects put in frequent appearance and busily scribble on the butcher paper their next bold plan to save the city. If you insist, you can have a sit-down lunch of fine pate, perhaps a special dish of moules mariniere, and a very good wine—with a little advance word to owner Francois Kissel.

Dinners shift to classic French cooking, nicely served at the table. Some seasonal delights show up from time to time—skate, crayfish, a Christmas goose. But for the most part it is familiar fare: tournedos bearnaise, veal Normande, carnard a l'orange, lamb Provencale (one of the best dishes), bouillabaisse. The pork tenderloin with duck liver mousse is outstanding, as is the stuffed trout. Wines are good, the appetizers are excellent, and the desserts are a high point. It's a restaurant that does a very nice job for everybody and can do extraordinary things if you get to know the owner or want to call in advance. The Kissels are well worth getting to know, since they are personable and they know everybody in town. Francois also happens to be a genius as a chef, though he's done almost nothing to change the menu here in years.

602 First Avenue, off Pioneer Square, Seattle
Lunches, 11:30-2:30; dinners, 5:30-10; closed Sunday
Reservations: 623-4167
Expensive
Full bar
Credit cards, AE, MC, V

Le Tastevin ☆ ☆

The restaurant is located near Seattle Center, which makes it tempting for dining before a show, but the careful French cooking also rewards less hurried meals and lingering lunches.

The menu is free from many French restaurant cliches. Instead of duck a l'orange, for instance, there is a duck with sauteed apples and Calvados sauce. A rare kulibiac of salmon is among the most satisfying dishes; or you can have a lovely braised salmon in fennel. There are more ordinary dishes, veal in cream sauce, for instance, but on some nights the dish might have chanterelles if the chef, Jacques Boiroux, happens to have found some. Likewise, owner Emile Ninaud is a most helpful host, eager to point out an unusual item, and an excellent guide to the notable wine card (Ninaud also runs a wine shop downtown, so he knows his bottles).

The restaurant is a rather plainly decorated recycled pizza house. The bar is nothing special. Nonetheless, the congenial

atmosphere, the many regulars, the plush banquettes, and the lighting serve to make it a most pleasant restaurant in which to pass three hours.

501 Queen Anne Avenue North, Seattle
Daily, 11:30-2:30, 5-10:30; closed Sunday, Monday
Reservations: 283-0991
Expensive
Full bar
Credit cards: MC, V

The Dilettante ☆ ☆

What do coffee and chocolate have in common? They both begin life as beans, both are roasted to develop their unique flavor, and both are the pet passions of Dana Davenport, the proprietor of this fine shop. Dana began the Dilettante as a chocolate specialty shop that sold hand-dipped chocolates made only from the finest ingredients; the recipes have been in his family for years since his great-uncle Julius was the candymaker for Czar Nicholas in Petersburg.

The chocolate making led to pastries, and then to the art of coffee making. He has installed a machine that makes superb espresso. Pastries include wonderful layer cakes, truffle torte, hazelnut torte, and Swedish almond torte. The ice cream desserts are served with a devilishly rich chocolate sauce. All this takes place in a charming little cafe.

416 Broadway East, Seattle
Tuesday-Thursday, 12-11:30; Friday-Saturday, 12-1
329-6463
Moderate
No alcohol
Credit cards: MC, V

Atlas Cafe ☆ ☆

The Atlas Cafe continues to produce the best Cantonese food in Seattle. Although there is usually a line waiting to get in, it is well worth the wait. A large blackboard lists daily specials: in season

even better. You eat in semidarkness, but everything—the good Roquefort on the salad, fine daily specials like a Creole omelet—is very well managed.

Then comes dinner, when the service gets more stately in the handsome, well-arranged room, and the prices rise toward the ceiling. You are best advised to stick with the steaks, since the place shows little skill in the seafood appetizers or with some of the nonbeef offerings like the lamb chops with kidneys. The steaks are superb, and you can enhance them with an excellent Caesar salad and a wine from the extensive, extremely well-chosen wine list.

Finally, there is the hunt breakfast, starting around midnight and going to 2:30 a.m. The fruit is splendid, the rolls and muffins are perfect; then you might have half an omelet, a bit of sausage, a morsel of steak, and a few chicken livers with a tiny pile of excellent home-fries.

624 Olive Way, Seattle

Weekdays, 11-2:30 a.m.; Saturday, 5-4 a.m.; closed Sunday

Reservations: 682-3202

Expensive

Full bar

Credit cards: AE, DC, MC, V

Canlis ☆ ☆

Peter Canlis, the late founder of this second but best of his four restaurants with similar menus on the coast, learned his trade in Hawaii. Canlis has a correspondingly international feeling: kimono-clad waitresses (extremely good at their trade, by the way); a Roland Terry interior design of glass, fieldstone, and natural wood; a French wine list; and a menu which, when you come right down to it, suggests a glorified steakhouse. It all fits together surprisingly well, although the steep bill for such a meal may mean the only happy diners here are those on generous expense accounts.

Dinner normally begins with a short stop in the elegant bar, since the thirty-two tables are usually heavily booked for dinner. The seafood appetizers at dinner can be superb, such as the mahimahi in a butter sauce or the terrific steamed clams in a wine and nectar sauce; the salads, especially the Canlis special (a

bargain-priced Caesar), are also commendable. The entrees are simply cooked and served with one of the few sauces the house meticulously prepares. The salmon, when it is fresh (be sure to ask), can be expertly poached. The lamb suffers from a house weakness—overcooking. Best are the steaks, carefully selected from choice cuts, grilled precisely to order, or served as a steak au poivre that could scarcely be improved. The beef also goes well with the best part of the wine list, numerous Medocs of good vintage (not actually on the list but kept in a special listing at the maitre d's desk). Desserts, except for the cheesecake, are another high point.

2576 Aurora Avenue North, Seattle

Dinners, 5:30-11:30; closed Sunday

Reservations: 283-3313

Expensive

Full bar

Credit cards: AE, CB, MC, V

Trader Vic's ☆ ☆

Trader Vic's starts off as a restaurant for tourists and expense-accounters: thick Polynesian decor, cute drinks, an exotic menu. It can be a lot better than that, but for many diners the meals stay firmly at the level where you can experience curt service and such absurdities as the ceremonious dumping of A-1 sauce into a chafing dish that has beautifully cooked a lovely piece of steak. Yet there are numerous excellent dishes on the menu, and if you go on an uncrowded night, somehow get into the good graces of maitre d' Harry Wong, and get seated in the ship-decor room, it is possibly to dine regally.

For first-timers, we have a few tips. One good first course is the crab crepe, followed closely by the crepe with morels; salads are also by and large good, and so is the bongo-bongo soup. For main courses the best bet is the lamb, whether the Indonesian lamb lightly smoked in the Chinese ovens or the Mongolian lamb of juicy chunks in a subtle brown plum sauce. Lunches are also good